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UNITED STATES DEPARTMENT OF AGRICULTURE BURHAU OF HOME ECONOMICS WASHINGTON, D. C.

USE OF CCRN AND CCRN PRODUCTS IN THE HOME A Partial List of References

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U. S. Dept. Agr. Bul. 769, 48 p. 1919.

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U. S. Dept. Agr. Bul. 904, 23 p., illus. 1920.

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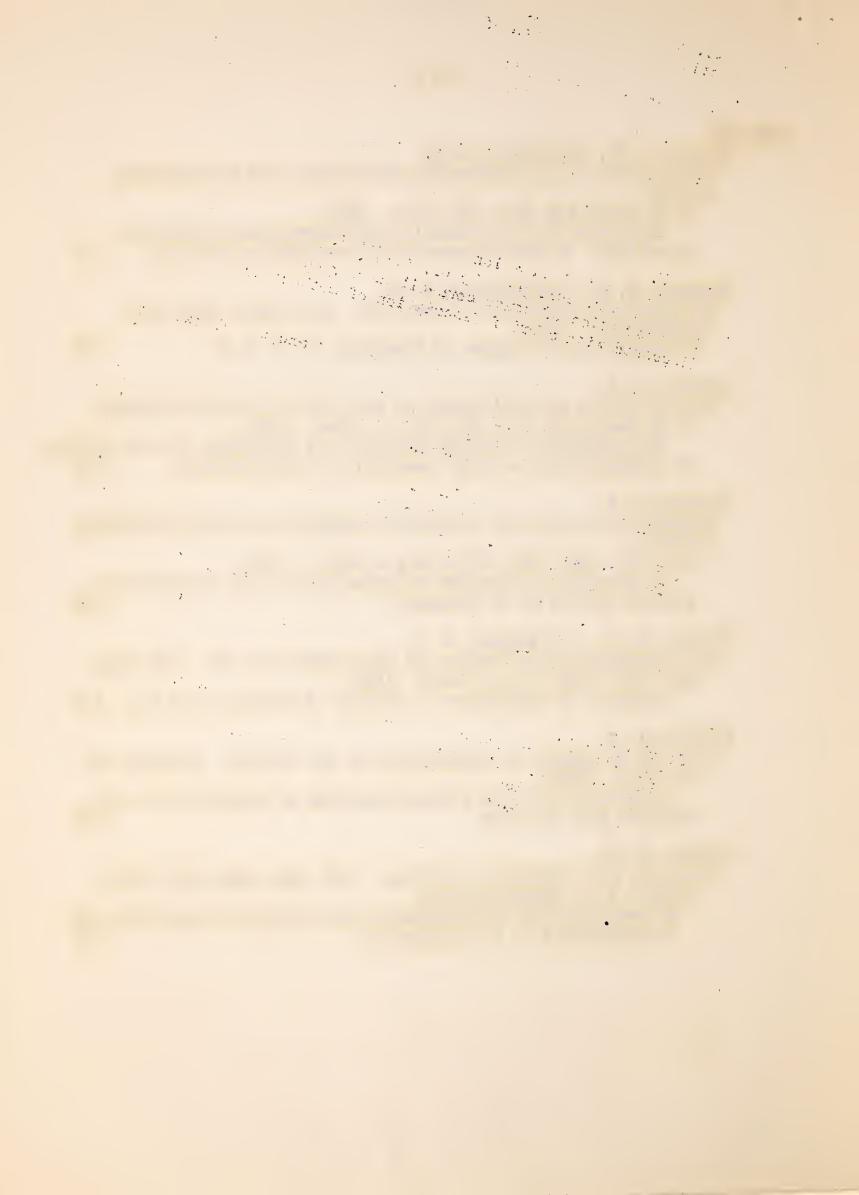
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Some facts about corn sugar. Amer. Food Jour. 22:24-26. 1927.

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Corn syrup: how it is made and for what it is used. 7 p. Clinton,

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Corn sugar and corn syrup in ice cream manufacture. Creamery and milk plant monthly 9(6):52, 54. 1920.

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Corn sugar in food preparation. Food and Health Ed. 22:44-45.

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Some chemical aspects of sweet corn drying. Md. Agr. Expt. Sta. Bul. 267: 287-298. 1924.

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Bul. 1471, 22 p., illus. 1926. (Revised 1931)

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Straughn, M. N., and Church, C. G.
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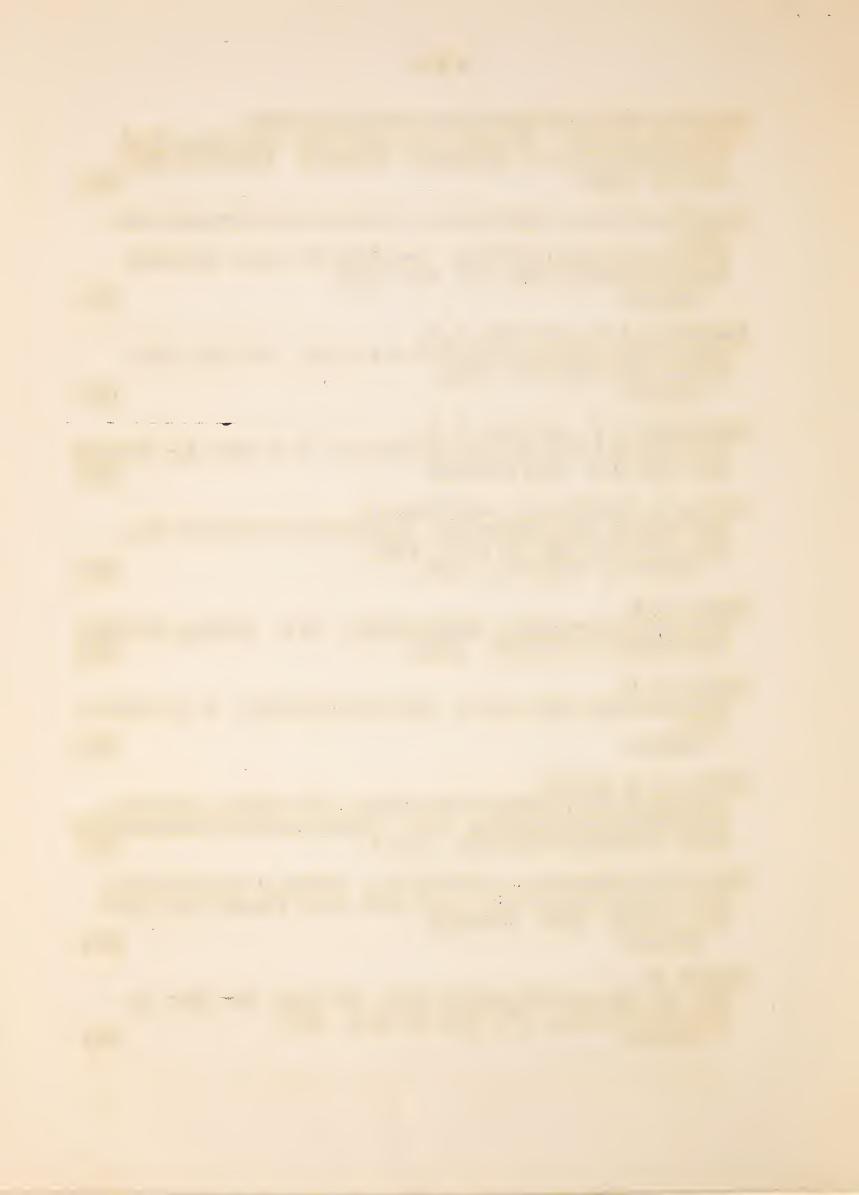
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